SINCE 1909

Schuler's

RESTAURANT • PUB

MARSHALL, MI

Banquet and Catering PACKET



sales@SchulersRestaurant.com

www.SchulersRestaurant.com

schulersrestaurant

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"Eat thy bread with joy and drink thy wine with a merry heart."

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CREATE AN EVENT TO REMEMBER!

Join us at Schuler's for an unforgettable private dining experience that spans generations.

No matter the size of your group, our professional staff is dedicated to making your event memorable. We offer a diverse menu featuring the finest beef, chicken, seafood, and vegetarian options, all prepared fresh daily. We happily accommodate dietary needs, including vegetarian, gluten-free, and food allergies. Choose from plated meals, buffet style, full-service catering, or convenient delivery options.

Our menu includes breakfast, lunch, hors d'oeuvres, dinner, and dessert. Our expert team will work with you to create a custom menu tailored to your event. Personalized menus are also available to highlight your group and occasion.

We look forward to hosting you and your group for an exceptional dining experience at Schuler's.

Locations

SCHULER'S RESTAURANT & PUB - 115 S EAGLE STREET

HERITAGE EAST

This room is most popular for meetings and special business gatherings. It has a built-in dry erase board and flexible space for table set-ups. With colored linens and votive candles, it also makes for an attractive lunch or dinner setting.

HERITAGE WEST

This is a favorite for gatherings of groups 8-20 in guest count, whether for a small business meeting or a family get-together. It is our most private room and is located furthest from our main dining area.

HERITAGE CENTER

This room can be used for an intimate lunch or dinner. Combined with the East and West rooms, the Heritage All enables large gatherings to take place and comfortablly seats up to 120 guests at round tables.

SIGNATURE ROOM

Located at the rear of our Centennial Room, the Signature Room has floor to ceiling windows overlooking an outdoor patio area accessible to guests in season. A corner fireplace adds to the ambiance.
**For room specifications, please reach out to our sales associates*

VENUE 19 ZERO 9 - 112 N EAGLE STREET

An exceptional 250-person event venue located in the heart of downtown Marshall, Venue 19 Zero 9 is housed in the iconic Dreamers Furniture store building, an 1880s historical landmark. Venue 19 Zero 9 is a premier destination for weddings, corporate events, and other special occasions. Named to honor the inaugural year of Schuler's Restaurant in 1909, our venue seamlessly blends the rich legacy of Schuler's with modern elegance, creating an unparalleled experience for every event!

HYDE AWAY RETREAT VENUE - CERESCO, MI

Just minutes from Schuler's, The Hyde Away Retreat Venue offers an outdoors, wooded location for your corporate function, wedding ceremony and/or reception. There is a horseshoe pond, small private lake, and wooded areas that can be ideal for your wedding ceremony location. On property is also a small cabin that can serve as a location for bridal party to gather and dress for the ceremony. The cabin features overnight accommodations for up to eight people (four queen size beds). The cabin also serves as a versatile space for wedding events, from pre-wedding gatherings to post-wedding celebrations.

Breakfast

Available 8am-12pm

TIER 1 – $16 PER PERSON
SELECT ONE OF THE FOLLOWING:

OLD FASHIONED CONTINENTAL BREAKFAST
fresh baked caramel sticky buns, homemade scones and fruit display

OATMEAL BAR
steel cut oats, caramelized bananas, golden raisins, dark brown sugar, milk, cream and fresh berries

ON THE RUN BREAKFAST BOX
fresh fruit, hard boiled egg, breakfast bar, nuts and bottled water (perfect to pick-up for morning meetings)

TIER 2 – $19 PER PERSON
SELECT ONE OF THE FOLLOWING:

SWEETS & YOGURT BAR
fresh baked caramel sticky buns, homemade scones, vanilla Greek yogurt, fresh berries, toasted granola, mini chocolate chips and spiced pecans

HERITAGE PLATED BREAKFAST
scrambled eggs, hash browns, applewood smoked bacon, and fresh fruit garnish served with fresh baked caramel sticky buns and scones

TIER 3 – $21 PER PERSON

DELUXE BREAKFAST
fresh fruit garnish, scrambled eggs, breakfast potatoes, applewood smoked bacon, house-made cinnamon raisin French toast, served with Michigan maple syrup

Lunch

Available from 11am-4pm

TIER 1 – $21 PER PERSON
SELECT TWO OF THE FOLLOWING:

BOWL OF SOUP
choice of Tomato Basil, Seafood Chowder, or Swiss Onion

1/2 SANDWICH
choice of Turkey or Roast Beef on house-made bread, served with house-made chips

SALAD
choice of Garden Salad. Schuler Salad, or Cranberry Walnut Salad

ADD A COOKIE FOR $3 PER PERSON

PREMIUM BOXED LUNCH – $20 PER PERSON

When it's necessary to work through lunch, enjoy a delicious, freshly prepared meal from Schuler's. All boxed lunches include sandwich choice, Chef's side salad, house-made potato chips, seasonal fruit, and a fresh house-baked cookie, a local favorite!

SIDE SALAD

select one for entire group

PASTA SALAD OR TAVERN SLAW

CHOICE OF SANDWICH

ROASTED TURKEY BREAST
crisp lettuce, tomato, red onion, cheddar cheese and roasted pepper mayo, on house-made Bavarian Wheat bread

SHAVED ROAST BEEF
crisp lettuce, tomato, caramelized red onion, provolone cheese and Dijon mayo, on house-made Bavarian Wheat bread

HAM SANDWICH
crisp lettuce, tomato, red onion, Swiss cheese and honey mustard, on house-made Bavarian Wheat bread

FRESH VEGETABLE SANDWICH
cucumber, spinach, tomato, red pepper, feta, red onion, mixed greens, and Boursin cheese, on house-made Bavarian Wheat bread

A 23% service charge will be automatically added to all food and beverage charges for private events.

PREMIUM BOXED LUNCH – $20 PER PERSON

When it's necessary to work through lunch, enjoy a delicious, freshly prepared meal from Schuler's. All boxed lunches include sandwich choice, Chef's side salad, house-made potato chips, seasonal fruit, and a fresh house-baked cookie, a local favorite!

SIDE SALAD

select one for entire group

PASTA SALAD OR TAVERN SLAW

CHOICE OF SANDWICH

ROASTED TURKEY BREAST

crisp lettuce, tomato, red onion, cheddar cheese and roasted pepper mayo, on house-made Bavarian Wheat bread

ROAST BEEF SANDWICH

crisp lettuce, tomato, caramelized red onion, provolone cheese and Dijon mayo, on house-made Bavarian Wheat bread

HAM SANDWICH

crisp lettuce, tomato, red onion, Swiss cheese and honey mustard, on house-made Bavarian Wheat bread

FRESH VEGETABLE SANDWICH

cucumber, spinach, tomato, red pepper, feta, red onion, mixed greens, and Boursin cheese, on house-made Bavarian Wheat bread

Lunch/Casual Buffet

Available from 11am-4pm

TIER 2 – $26 PER PERSON
SELECT ONE OF THE FOLLOWING:

SCHULER'S BUILD YOUR OWN FAJITA BAR
marinated sliced beef & chicken, grilled peppers & onions and Mexican rice served with flour tortillas & tortilla chips, shredded cheese, diced tomatoes, guacamole, sour cream, salsa and a garden salad with assorted dressings

SCHULER'S SOUP AND MARKET FRESH DELI BUFFET
Chef's house-made soup; assorted tray of pre-made sandwiches; roasted turkey, ham and roast beef; house-made pub chips; Garden salad with assorted dressings; and your choice of cole slaw or pasta salad

BUILD YOUR OWN ELOTE RICE BOWL BUFFET
cilantro lime rice base with a selection of toppings: chicken, roasted corn, black beans, cotija cheese, shredded lettuce, salsa, sour cream, avocado, cilantro ranch

GYRO BAR
shaved Greek style gyro meat (beef and lamb), thinly sliced grilled chicken breast, sautéed onions and bell peppers, soft pita bread, cucumber and yogurt sauce, chopped lettuce, crumbled feta cheese, fresh tomato, house-made roasted garlic hummus, fried pita chips, green salad with red wine vinaigrette

BBQ BUFFET
BBQ pulled pork, BBQ pulled chicken, buns, pub chips, cole slaw, garden salad with two dressings

PASTA BAR
fettuccine Alfredo and penne marinara, paired with your choice of two proteins: grilled chicken, Italian sausage, or roasted vegetables. Accompanied by shaved Parmesan, fresh basil, and crushed red pepper flakes. Served with garden salad with assorted dressings and garlic bread

ADD A COOKIE FOR $3.00 PER PERSON

A 23% service charge will be automatically added to all food and beverage charges for private events.

Hors D'oeuvres

Priced per serving (minimum order of 15 servings)

Please inquire with your sales associate about hors d'oeuvres that are available served butler style

SCHULER'S MEATBALLS $3.50
A famous Schuler tradition

VEGETABLE CRUDITES $3.50
A traditional tray of fresh garden vegetables, served with house-made ranch dip

CHEF'S SELECT BRUSCHETTA $2.50
Toasted house-made baguette topped with fresh, seasonal ingredients

SILVER DOLLAR FINGER SANDWICHES $3.50
Assortment of ham, turkey, roast beef and cheeses on house-made rolls, served with fresh accompaniments

SOUTHWEST CHICKEN QUESADILLA $2.50
Marinated pulled chicken, caramelized onion, tomato, cilantro pepper ranch and shredded cheese in a grilled tortilla served with salsa
Gluten-Free Wrap Available

CAJUN BEEF BITES $5.50
Beef tenderloin seared with Cajun seasoning and served on arugula with Chimichurri Rojo sauce

PEACH AND APRICOT BRUSCHETTA $2.50
Peach, apricot, prosciutto, ricotta with honey and mint

MINI BEEF WELLINGTON $6.50
Classic mini beef wellingtons wrapped in puff pastry and served with a horseradish dipping sauce

SMOKED SALMON SPREAD $4.50
House smoked salmon with cream cheese, brie, capers, dill, red onion and lemon served with house-made crackers

SCHULER'S HOUSE-MADE HERITAGE CHEESE AND WHEAT CRACKERS $3.50
Served as a tray presentation

CLASSIC FRUIT TRAY $3.50
A beautiful, displayed tray of fresh seasonal fruits

CAPRESE SKEWERS $3.50
Cherry tomato, fresh mozzarella and basil, drizzled with balsamic vinegar

CHICKEN SATAY $2.50
Skewered and served with a mango-pineapple chutney

BRIE DIP $3.50
Creamy brie cheese, blended with caramelized onions, figs, bacon with toasted pistachio and crostini

SPINACH AND ARTICHOKE DIP $3.50
A creamy blend of artichoke, spinach, cream cheese, cheddar cheese and roasted peppers, served with tortilla and fried pita chips

FLORENTINE STUFFED MUSHROOM $2.50
Heritage cheese, pimentos, spinach and roasted garlic, baked golden brown, served on a bed of red pepper sauce

SHRIMP COCKTAIL $3.50
Large, chilled shrimp displayed with zesty cocktail sauce, remoulade and fresh lemons

CAJUN GRILLED SHRIMP $3.50
Large, marinated shrimp grilled and served chilled, with a house-made mango curry dipping sauce

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Hors D'oeuvre Platters

Priced per serving (minimum order of 15 servings)

CHEESE & CRACKER DISPLAY $3.50

An assortment of imported and domestic cheeses, served with a variety of crackers, garnished with grapes, berries and nuts

ANTIPASTO PLATTER $6.50

marinated grilled and chilled vegetables, sliced European meat, imported and domestic cheese, olives and fresh baguette

CHARCUTERIE PLATTER $7.50

vegetables, sliced European meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette and Schuler's house-made crackers

GRAND CHARCUTERIE PLATTER $16

grand display of vegetables, sliced European meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette and Schuler's house-made crackers

HUMMUS TRIO $5.50

tasty trio of assorted hummus served with house-made giardinara and toasted pita points

SMOKED SALMON PLATTER $6.50

Smoked Salmon, cucumber, black olives, red onion, hardboiled egg, capers, dill aioli, whipped cream cheese, and assorted bagels

A 23% service charge will be automatically added to all food and beverage charges for private events.

Plated Dinner

Final entrée selections will be due 3 days before.
A list of guest name, entrée selection and dessert selection will be required. Schuler's will produce name cards.
For groups over 70, a seating chart will be required.

SIDE SALAD OPTIONS

(Please select one for the entire group)

GARDEN SALAD

Chopped romaine, spring greens, grape tomatoes,
diced cucumbers and shredded carrots

OR

CRANBERRY WALNUT SALAD

Crisp garden greens, tomato, dried cranberries, cucumbers, red onion, blueberries, and
feta with raspberry balsamic vinaigrette and house made cranberry and walnut croutons.

Hors D'oeuvre Selections

Please refer to Page 7 for descriptions

SCHULER'S HERITAGE CHEESE AND CRACKERS
SCHULER'S MEATBALLS
CLASSIC FRESH FRUIT TRAY
VEGETABLE CRUDITES
CHEF'S SELECT BRUSCHETTA
SOUTHWEST CHICKEN QUESADILLA
GOURMET CHEESE AND CRACKER DISPLAY
CAPRESE SKEWERS
CHICKEN SATAY
SMOKED GOUDA DIP
SPINACH AND ARTICHOKE DIP
FLORENTINE STUFFED MUSHROOMS

Dessert Selections

Please refer to Page 12 for descriptions

SPECIALTY CAKE
HOUSE MADE BROWNIES
DESSERT SHOOTERS
SCHULER'S INDIVIDUALLY WRAPPED COOKIE
BAKER'S NEW YORK STYLE CHEESECAKE CUP
CHOCOLATE COVERED STRAWBERRIES

Tiered Entree Selections Listed on Following Page

A 23% service charge will be automatically added to all food and beverage charges for private events.

Plated Dinner Tiers

A la carte pricing available upon request

TIER 1 CLASSIC SELECTIONS– $52 PER PERSON
SELECT ONE HORS D'OEUVRE, THREE ENTREES AND ONE DESSERT:

CHICKEN PORTOFINO
marinated chicken breast topped Portofino salsa and balsamic glaze

BRAISED BEEF POT ROAST
Tender, slow-braised pot roast with caramelized onions

HERB CRUSTED SALMON
Seared in a light peppercorn brine, topped with pickled onions and a creamy beurre blanc sauce

GARDEN PRIMAVERA
Fresh seasonal vegetables, bright pesto sauce and Parmesan cheese tossed together with cheese tortellini

TIER 2 PREMIUM SELECTIONS– $63 PER PERSON
SELECT TWO HORS D'OEUVRE, THREE ENTREES AND TWO DESSERTS:

FLORENTINE STUFFED CHICKEN
Panko crusted, stuffed with spinach, feta, wild rice, roasted peppers, mushrooms and sun dried tomato, with a florentine cream sauce

SCHULER'S CLASSIC ROAST PRIME RIB – 12 OZ CUT
Schuler's famous prime rib, slow roasted in the English tradition with natural au jus

WHITEFISH WITH CHERRIES AND CREMINI
Pan seared Whitefish served with a cherry mushroom butter sauce

GRILLED VEGETABLE RISOTTO
Creamy risotto with fresh seasonal vegetables, Parmesan cheese and chives.

TIER 3 SIGNATURE SELECTIONS– $73 PER PERSON
SELECT THREE HORS D'OEUVRE, THREE ENTREES AND THREE DESSERTS:

FILET OF BLACK ANGUS BEEF TENDERLOIN
Rich bordelaise sauce and fried onions

BEEF TENDERLOIN AND SHRIMP SCAMPI
Petit tenderloin with garlic steak butter and crispy onions with sautéed tiger-shrimp, garlic, lemon, capers with white wine butter sauce

BEEF TENDERLOIN AND TOMATO BASIL CHICKEN
Petite tenderloin with garlic steak butter and crispy fried onion with pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

WHITE BEAN GNOCCHI
caramelized onion and fennel with kale, pepper and northern beans sautéed with roasted tomato and Parmesan cheese

A 23% service charge will be automatically added to all food and beverage charges for private events.

Dinner Buffet

TIER 1 CLASSIC BUFFET– $52 PER PERSON
select one hors d'oeuvre, two entrees and one desserts

TIER 2 PREMIUM BUFFET – $63 PER PERSON
select two hors d'oeuvres, three entrees and two desserts

TIER 3 SIGNATURE BUFFET – $73 PER PERSON
select three hors d'oeuvres, three entrees and three desserts

Entree Selections

SCHULER'S CLASSIC ROAST PRIME RIB
(additional 7.00 per person)
Slow roasted in the English tradition

TOMATO BASIL CHICKEN
Pan sauteed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN MARSALA
Marinated breast of chicken char-broiled and served with a rich Marsala cream sauce

SALMON PORTOFINO
Salmon seared with pepper and thyme with Portofino salsa and balsamic glaze

BOURBON MAPLE PORK MEDALLIONS
Loin medallions finished with a bourbon maple cider glaze

POT ROAST
Bordelaise sauce

MERLOT BEEF TIPS
Beef chuck braised in merlot with rich beef stock, mushrooms, Pearl onions and bacon

GARDEN PRIMAVERA

Fresh seasonal vegetables, bright pesto sauce and Parmesan cheese tossed together with cheese tortellini
(also available with fresh tomato basil sauce)

Salad Selections
(Please select two)

GARDEN SALAD
CAESAR SALAD
CRANBERRY WALNUT SALAD
BROCCOLI SALAD
QUINOA SALAD
CLASSIC FRUIT TRAY

Accompaniment Selections
(Please select two)

GREEN BEAN MEDLEY
ROASTED BRUSSELS SPROUTS
HARVEST RICE MEDLEY
SWEET POTATO HASH
HERB ROASTED POTATOES
MASHED POTATOES

Hors D'oeuvre Selections
Please refer to Page 7 for descriptions

SCHULER'S HERITAGE CHEESE AND CRACKERS
SCHULER'S MEATBALLS
CLASSIC FRESH FRUIT TRAY
VEGETABLE CRUDITES
CHEF'S SELECT BRUSCHETTA
SOUTHWEST CHICKEN QUESADILLA
GOURMET CHEESE AND CRACKER DISPLAY
CAPRESE SKEWERS
CHICKEN SATAY
SMOKED GOUDA DIP
SPINACH AND ARTICHOKE DIP
FLORENTINE STUFFED MUSHROOMS

Dessert Selections
Please refer to Page 12 for descriptions

SPECIALTY CAKE
HOUSE MADE BROWNIES
DESSERT SHOOTERS
SCHULER'S INDIVIDUALLY WRAPPED COOKIE
BAKER'S NEW YORK STYLE CHEESECAKE CUP
CHOCOLATE COVERED STRAWBERRIES

A 23% service charge will be automatically added to all food and beverage charges for private events.

House-Made Desserts

(per person)

SIGNATURE PECAN BALL | 10.50
Vanilla bean ice cream rolled in our "Roasted Sweet Pecans" and covered in hot fudge

CLASSIC CREME BRULEE | 10.50
Chilled custard, caramelized sugar and fresh raspberries

BAKER'S NEW YORK STYLE CHEESECAKE | 10.50
House-made cheesecake on a graham cracker crust with mixed berry topping

SCHULER'S SUNDAE | 8.50
Ice cream, drenched with your choice of chocolate, caramel, or raspberry sauce

BLOOD ORANGE SORBETTO | 8.50
Dairy and gluten free

RASPBERRY SHERBERT | 8.50

HUMMINGBIRD CAKE | 10.50
An old-fashioned banana cake, toasted walnuts, coconut, pineapple with rich cream cheese frosting

DEVIL'S DELIGHT | 10.50
House-made fudge brownie topped with vanilla bean ice cream

SCHULER'S HOUSE-MADE DESSERT BARS | 38
1 dozen dessert bars

SCHULER'S HOUSE-MADE COOKIES INDIVIDUALLY WRAPPED | 3.50

SCHULER'S HOUSE-MADE COOKIES TRAY PRESENTATION | 38
1 dozen cookies

DESSERT SHOOTERS | 3.50
Chef's choice of mini dessert shooters

CHOCOLATE COVERED STRAWBERRIES | 3.50
Fresh strawberries dipped in dark chocolate, semi-sweet chocolate, drizzled with white chocolate (per strawberry)

A 23% service charge will be automatically added to all food and beverage charges for private events.

Specialty Cakes

ROUND LAYER CAKES

5" 1 layer (serves 4-8) 16 - filling add 3
5" 2 layer (serves 8-16) 30 - filling add 3

8" 1 layer (serves 8-14) 26 - filling add 5
8" 2 layer (serves 16-24) 50 - filling add 5

SHEET CAKES

1/4 sheet cake (serves 15-20) 56 - filling add 7
1/2 sheet cake (serves 30-42) 112 - filling add 9
Full Sheet Cake (serves 60-84) 155

CARROT CAKE (WITH CREAM CHEESE FROSTING)

1/4 sheet cake (serves 15-20) 62
1/2 sheet cake (serves 30-42) 145
Full Sheet Cake (serves 60-84) 185

CAKE BATTER FLAVORS:

White, Chocolate, Marble, and Carrot

ICING:

White Butter Cream, Chocolate Butter Cream, White Whipped,
Chocolate Whipped, and Cream Cheese

FILLING:

Strawberry, Cream Cheese, and Bavarian Custard
(Raspberry and Lemon may be available upon request)

PRICE STRUCTURE

Cake prices include basic decorating and message. Please inquire about wedding cakes and pricing.
Cakes provided by outside vendors are subject to a $1.50 per person service fee.
We will provide a skirted cake table, plates and utensils and cake cutting service.

Banquet Beverages

Coffee, Lemonade, Iced Tea or Fountain Soda - 4.50 per person, bottomless

Hot Tea - 6 per teapot

Coffee Shuttle, Regular - 50 per shuttle (charged based on consumption)

Coffee Shuttle, Decaf - 50 per shuttle (charged based on consumption)

Juice Carafes - 15 per carafe (charge based on consumption)

By the Pitcher: Lemonade, Iced Tea - 15 per pitcher (charged based on consumption)

Bottle Water - 3.50 per bottle

Assorted Canned Soda - 3.50 each

Coffee, Lemonade or Iced tea in a 5 gallon cambro - 135 (serves approx. 60-75)

Beverage Decanter: Iced Tea or Lemonade (2 1/2 gallons) - 80 (serves approx. 30-40)

Beverage Decanter: Water (fruit infused) - 16

Fruit Citrus Punch - 50 per gallon (serves 15-20)
with Sherbet - 60 per gallon

Sparkling water with fruit garnish; toast pour - 6 per person

Mimosa Bar with 3 different juices and garnishes - 11 per person - 1st hour
7 per person - each additional hour

Hosted Bar (custom) - 225, fee waived if bar sales over 300

BAR SERVICES

HOSTED COCKTAILS
Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged with designated drink tickets or based on consumption. A private bar set-up is available for our in-house banquet rooms for $2 (fee waived if bar sales exceed $300).

CASH COCKTAILS
Guests purchase their drinks individually. Prices include tax and gratuity.

SIGNATURE BATCHED COCKTAILS
Create your own special cocktail to personalize your event. Decanters $325 (to serve 50).

PACKAGED BEVERAGE SERVICE
This per person price will provide your guests with unlimited beverage service for a designated time period. You will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children. In order to select a beverage package for your event, there must be a minimum of 75 guests in attendance (package pricing on page 16).

PACKAGED BEVERAGE SERVICE DETAILS
- Beverage package time period begins at the opening of the bar.
- You have the option of converting your bar to a cash bar once your hosted hours have ended.
- Shots of liquor without mixers are not permitted with the packaged service.
- Non-Alcoholic beverages are included with each package.

CONSUMPTION BEVERAGE PACKAGE
Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the event and you will be charged on a per person drink basis. You have the option of putting a spending limit on your tab and converting it to a cash bar afterwards.

OFF SITE BAR SERVICES

According to our off-site license, any bar offering liquor must be fully hosted. However, we can provide a cash bar with beer and wine options.

PACKAGED BEVERAGE SERVICE

This per person price will provide your guests with unlimited beverage service for a designated time period. You will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children. In order to select a beverage package for your event, there must be a minimum of 75 guests in attendance (package pricing on following page).

PACKAGED BEVERAGE SERVICE DETAILS

- Beverage package time period begins at the opening of the bar.
- You have the option of converting your bar to a cash bar once your hosted hours have ended.
- Shots of liquor without mixers are not permitted with the packaged service.
- Non-Alcoholic beverages are included with each package.

SIGNATURE BATCHED COCKTAILS

Create your own special cocktail to personalize your event. Decanters $325 (to serve 50).

CONSUMPTION BEVERAGE PACKAGE

Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the event and you will be charged on a per person drink basis. You have the option of putting a spending limit on your tab and converting it to a cash bar afterwards.

PACKAGED BEVERAGE SERVICE

BEER & WINE PACKAGE

Includes House Wine and choice of Domestic Beers

$10 per person - 1st hour

$7 per person - each additional hour

SELECT 3 – SCHULER WINES
- Red Blend
- Cabernet
- Merlot
- Chardonnay
- White Zin
- Pinot Grigio
- Sparkling

SELECT 2 – DOMESTIC BEERS
- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Michelob Ultra

PREMIUM BAR BEVERAGE PACKAGE

Includes Schuler Wine, choice of Premium or Domestic Beers, and Premium Brand Beverages

$14 per person - 1st hour

$9 per person - each additional hour

SELECT 3– SCHULER WINES
- Red Blend
- Cabernet
- Merlot
- Chardonnay
- White Zin
- Pinot Grigio
- Sparkling

INCLUDED – PREMIUM LIQUORS
- Tanqueray Gin
- Seagrams' 7 Whisky
- Bacardi Rum
- Captain Morgan Rum
- Wheatley Vodka
- Jim Beam Bourbon
- Dewar's Scotch
- Corazon De Agave Tequila

SELECT 2 – DOMESTIC BEERS OR PREMIUM BEERS

DOMESTIC BEERS	PREMIUM BEERS
Budweiser	Corona
Bud Light	Guiness
Miller Lite	Stella Artois
Coors Light	Kaliber (N/A)
Michelob Ultra	Other seasonal craft selections available

ELITE BAR BEVERAGE PACKAGE

Includes Schuler Wine, choice of Premium or Domestic Beer, and Elite Brand Beverages

$16 per person - 1st hour

$10 per person - each additional hour

SELECT 2 – DOMESTIC BEERS OR PREMIUM BEERS

DOMESTIC BEERS	PREMIUM BEERS
Budweiser	Corona
Bud Light	Guiness
Miller Lite	Stella Artois
Coors Light	Kaliber (N/A)
Michelob Ultra	Other seasonal craft selections available

SELECT 3 – SCHULER WINES
- Red Blend
- Cabernet
- Merlot
- Chardonnay
- White Zin
- Pinot Grigio
- Sparkling

INCLUDED – ELITE LIQUOR
- Bombay Sapphire Gin
- Crown Royal Whiskey
- Makers Mark Whiskey
- Bacardi Rum
- Meyers Rum
- Grey Goose Vodka
- Glenlivet Scotch
- Patron Silver Tequila

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PACKAGED BEVERAGE SERVICE ADD-ONS



MIMOSA BAR

Includes Champagne, four (4) juices,
and fresh fruit garnishes
$11 per person - 1st hour
$7 per person - each additional hour

BOURBON BAR

Includes five (5) bottles for selection
$16 per person - 1st hour
$10 per person - each additional hour



A 23% service charge will be automatically added to all food and beverage charges for private events.

SIGNATURE BATCHED COCKTAILS

$325 (serves 50)



PEACH SANGRIA
White zinfandel, peach schnapps, cranberry juice, topped with sprite

LAVENDER LEMONADE GIN FIZZ
Gin, lavender syrup, fresh lemon juice, soda water

CHARDONNAY MARGARITA
Chardonnay, house-made margarita mix



APPLE CIDER MULE
Vodka, apple cider, ginger beer, fresh lime juice

MAPLE BOURBON SOUR
Bourbon, maple syrup, a splash of orange juice and house-made sour mix

PRICKLY PEAR MINT MOJITO
White rum, prickly pear syrup, mint simple syrup, lime juice, club soda

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An exceptional event venue located in the heart of downtown Marshall, Venue 19 Zero 9 is housed in the iconic Dreamers Furniture store building, an 1880s historical landmark. Venue 19 Zero 9 is a premier destination for weddings, corporate events, and other special occasions. Named to honor the inaugural year of Schuler's Restaurant in 1909, our venue seamlessly blends the rich legacy of Schuler's with modern elegance, creating an unparalleled experience for every event!

VENUE FEE

Including Tables – round, 8ft banquet tables, 6ft banquet tables, chairs, white linen, cocktail tables, indoor ceremony, bride's quarters, groom's quarters, bar glassware, china, silverware, set up & clean up, day of venue coordination, multiple parking options in city lots and on street parking, 3 Hotel Rooms
*outdoor ceremony - 15 mins away (can be booked at an additional cost)

SUNDAY-THURSDAY.....	$4500
FRIDAY.....	$5000
SATURDAY	$6000

To secure your booking and confirm your date, please complete the rental contract with your $1000 non-refundable deposit.

PAYMENT SCHEDULE

$1000 deposit due at booking. 25% of invoice due 30 days after booking. 50% of invoice due 6 months prior to event. 75% of invoice due 2 months prior to event. 100% of invoice due 1 month prior to event.

MENU

The menu for your event must be finalized no less than 1 month prior to your event. Any additional rental requests must be made at this time.

CONTRACT

A complete contract itemizing menu selection and all event details will be provided for your review and signature.

Introducing Hyde Away Retreat Venue, a serene and picturesque location for special events and corporate retreats, nestled in the peaceful countryside. Just minutes from Schuler's, Hyde Away offers the perfect blend of natural beauty and rustic charm, providing a quiet and intimate atmosphere ideal for gatherings and team-building in an outdoor paradise.

The Hyde Away Retreat Venue features a tranquil, wooded setting with versatile spaces for hosting events. A scenic horseshoe pond, a small private lake, and forested areas create ideal backdrops for outdoor ceremonies, team activities, or relaxation spots. The property includes a cozy cabin, which accommodates up to eight guests (with four queen beds) and serves as a flexible space for meetings, retreats, or team-building sessions.

For dining and entertainment, guests may also choose to visit Schuler's Restaurant, Venue 19 Zero 9, or remain at the Hyde Away property to enjoy its natural beauty. Hyde Away Retreat Venue brings a unique and enchanting setting to any gathering, making it truly memorable.

RENTAL OF GROUNDS FOR CEREMONY & RECEPTION $5,000

*Requirement - Schuler's Restaurant is the exclusive caterer for Hyde Away Venue; all food and beverage must be supplied by them.

RENTAL OF GROUNDS FOR CEREMONY ONLY $1,200

Includes the rental of a portable restroom

RENTAL OF GROUNDS FOR PARTY, SHOWER, OR MEETING (4 HOURS) $2000

Rental of grounds for reception only $4,500

*Requirement – Schuler's Restaurant is the exclusive caterer for Hyde Away Venue; all food and beverage must be supplied by them.

HYDE AWAY CABIN $500 + TAXES – PER NIGHT/INCLUDES CLEANING FEE, 2 NIGHT MINIMUM

Recommended dressing area
4 queen beds in loft – sleeps 8
1 bathroom
Patio & Fire Pit

The following items must be rented through an outside vendor: tent, portable restrooms, tables, and chairs. For guest counts over 100, clients are also responsible for renting linens, dinnerware, glassware, and flatware.

Hyde Away Venue offers optional rentals including:
– Wooden chairs: $2 each (up to 115 available)
– Church pews: $20 each (seats approximately 20 - 6 available)
– Wedding arch: $100

Non-refundable deposit to hold date: $500 for grounds and $150 for overnight per unit (wedding/reception $1000)

OFF PREMISE

Catering

Schuler's is pleased to serve you and your guests in your home, business, backyard, or any other setting. Our chef, fine service staff, and excellent food can be brought to your event.

CATERING FEE

Schuler's catering fee covers the cost of all place settings, silverware, linens, water goblets, salt and pepper shakers, and other condiments. The fees are based on current rental and storage costs. Rental prices with our vendors are always subject to change. These fees are approximate.

UP TO 25 PEOPLE	$300
26-50 PEOPLE	$350
51-75 PEOPLE	$400
76-100 PEOPLE	$450
101-150 PEOPLE	$500

MENU

The menu for your event must be determined no less than 2 weeks prior to your event. All rental requests for tables, chairs, special glassware, flowers, linens, dance floor, and any other rental requests must be made at this time.

CHEF

Any hours the chef spends on site at your event are billed at $35 per hour. (Hours spent by the culinary staff at the restaurant in preparation for your event are not billed.)

STAFF

Servers and bartenders are available for your event. We reserve the decision as to how many staff members will be needed to properly service your event. Service staff times will be indicated on your contract and will be added to your bill at the end of your event. Service staff is billed at $17 per hour, per staff member and is based on their set up and clean up time.

TRANSPORTATION FEE

Events held more than 10 miles from Schuler's will be billed $2.00 per mile, per vehicle from Schuler's to your event and back.

CONTRACT

A complete contract itemizing menu selection and all event details will be provided for your review and signature.

PAYMENT SCHEDULE

$1,000 Deposit
25% Due 30 Day After Booking
50% Due 6 Months Before Event
75% Due 2 Months Before Event
100% Due 1 Month Before Event
Price will fluctuate based on your finalized menu & RSVPs.